

CLAIMS

1. A protein/phospholipid or protein hydrolyzate/
phospholipid complex containing 10 wt% or more of bound
5 phospholipid.

2. The complex according to claim 1 which is
prepared by mixing a protein hydrolyzate with a
phospholipid.

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3. The complex according to claim 1 which is
prepared by mixing a protein with a phospholipid to form a
complex and hydrolyzing the protein moiety of the formed
complex.

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4. The complex according to claim 1 which contains
10-50 wt% of bound phospholipid.)

5. The complex according to claim 1 which contains
20 20-50 wt% of bound phospholipid.

6. The complex according to claim 1 wherein the
protein is derived from wheat, soybean, corn, or milk.

7. The complex according to claim 1 wherein the
phospholipid is lecithin.

8. The complex according to claim 1 wherein the
phospholipid is enzyme-modified lecithin.

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9. A lipid metabolism improving agent comprising a
protein/phospholipid or protein hydrolyzate/phospholipid
complex containing 10 wt% or more of bound phospholipid.

10. The lipid metabolism improving agent according to
claim 9 in an effective amount which is in pharmaceutically

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acceptable dosage form comprising a pharmaceutically acceptable carrier.

11. A cholesterol metabolism improving agent
5 comprising a protein/phospholipid or protein hydrolyzate/
phospholipid complex containing 10 wt% or more of bound
phospholipid.

12. The cholesterol metabolism improving agent
10 according to claim 11 in an effective amount which is in
pharmaceutically acceptable dosage form comprising a
pharmaceutically acceptable carrier.

13. A functional food comprising a protein/
15 phospholipid or protein hydrolyzate/phospholipid complex
containing 10 wt% or more of bound phospholipid.

14. The functional food according to claim 13 which
contains 0.1 wt% or more of the complex.
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15. The functional food according to claim 13 or 14
having lipid metabolism improving activity.

16. The functional food according to claim 13 or 14
25 having cholesterol metabolism improving activity.

17. A method for improving the lipid metabolism of an
animal which comprises administering to the animal the
complex according to claim 1.
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18. A method for improving the cholesterol metabolism
of an animal which comprises administering to the animal
the complex according to claim 1.

19. The use of the complex according to claim 1 for
35 improving the lipid metabolism of an animal.

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20. The use of the complex/ according to claim 1 for improving the cholesterol metabolism of an animal.

21. The use of the complex according to claim 1 for
5 the preparation of pharmaceutical compositions useful for improving the lipid metabolism of an animal.

22. The use of the complex according to claim 1 for
10 the preparation of pharmaceutical compositions useful for improving the cholesterol metabolism of an animal.

23. The use of the complex according to claim 1 for
15 the preparation of functional foods useful for improving the lipid metabolism of an animal.

24. The use of the complex according to claim 1 for
the preparation of functional foods useful for improving the cholesterol metabolism of an animal.

20 25. A process for preparing a protein hydrolyzate/
phospholipid complex which comprises mixing a protein
hydrolyzate with a phospholipid and recovering the formed
complex.

25 26. A process for preparing a protein hydrolyzate/
phospholipid complex which comprises mixing a protein with
a phospholipid to form a complex; hydrolyzing the protein
moiety of the complex in an aqueous medium; and recovering
the formed protein hydrolyzate/phospholipid complex.

30 27. The process according to claim 26 wherein the
hydrolysis of the protein moiety is carried out by the
treatment with an enzyme source having proteolytic
activity.

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